

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	7	5 / 29 / 2019		Smokin Seafood BBQ	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	4:25PM		Clemente, Marilyn	
Investigation			N/A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				190000620		118 Chalan Agatelang Dededo, GU	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Mobile Food Service				8	488-5225	No. of Repeat Risk Factor/Intervention Violations	3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	X	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	X	OUT	Management awareness, policy present			6
3	X	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	X	OUT	N/A N/O Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	X	OUT	N/A N/O No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands						
6	X	OUT	N/A N/O Hands clean and properly washed			6
7	X	OUT	N/A N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	IN	X	Adequate handwashing facilities supplied & accessible			6
Approved Source						
9	X	OUT	Food obtained from approved source			6
10	IN	OUT	N/A X Food received at proper temperature			6
11	X	OUT	Food in good condition, safe, and unadulterated			6
12	IN	OUT	X N/O Required records available: shellstock tags, parasite destruction			6
Protection from Contamination						
13	X	OUT	N/A Food separated and protected			6
14	X	OUT	N/A Food contact surfaces: cleaned & sanitized			6
15	X	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A X Proper cooking time and temperatures			6
17	IN	OUT	N/A X Proper reheating procedures for hot holding			6
18	IN	OUT	N/A X Proper cooling time and temperature			6
19	X	OUT	N/A N/O Proper hot holding temperatures			6
20	X	OUT	N/A Proper cold holding temperatures			6
21	IN	OUT	X N/O Proper date marking and disposition			6
Consumer Advisory						
22	IN	OUT	X Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations						
23	IN	OUT	X Pasteurized Foods used; prohibited foods not offered			6
Chemical						
24	IN	OUT	X Food additives: approved and properly used			6
25	X	OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures						
26	IN	OUT	X Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33	X		Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35			Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
Documents and Placards						
54			Sanitary Permit, Health Certificates valid and posted			NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.		Date: <u>5-29-19</u>	
Person in Charge (Print and Sign) <u>MARILYN CLEMENTE</u>		Follow-up (Mark one): <u>YES</u> NO	
DEH Inspector (Print and Sign) <u>R. ORIONDO JR / J. GARCIA</u>		Follow-up Date <u>6/8/2019</u>	

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ESTABLISHMENT NAME Smokin Seafood BBQ		LOCATION (Address) 118 Chalan Agatelang Dededo, GU	
INSPECTION DATE 5 / 29 / 2019	SANITARY PERMIT NO. 190000620	PERMIT HOLDER Clemente, Marilyn	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Raw Pork Barbecue/Cold holding	28.5		
Raw Chicken Barbecue/Cold holding	31.5		
Ribs/Cooking	201.1		
Pork Barbecue/Hot holding	142.5		
Chicken Barbecue/Cooking	174.0		
Red Rice/Hot holding	170.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A regular inspection was conducted.	
	The following violations were observed:	
8	No hot water provided for handwash sink inside mobile.	6/8/19
	Hot water shall be provided to promote proper handwash hygiene.	
33		6/28/19
	A food thermometer shall be provided to monitor temperatures of potentially hazardous food.	
	Photos taken.	
	PIC briefed on the above.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <i>MARILYN CLEMENTE</i>	Date: <i>6-29-19</i>
DEH Inspector (Print and Sign) <i>R. ORJONDO Jr. / J. GARCIA</i>	Date: